

# Kan's

冠蒙臨盛會  
園宴敘名流



708 GRANT AVENUE • CHINATOWN • SAN FRANCISCO

## Cantonese Family Dinners

(Service For Two or More)

### CONNOISSEUR

\$5.25 Per Person  
Bird's Nest Soup  
Walnut Cashew Chicken  
Pineapple Pork, Sweet and Sour  
Gourmet Vegetables Barbecued Pork Fried Rice  
Assorted Chinese Cookies Jasmine or Oolong Tea

\*  
Service for Three Includes: Lobster a la Kan  
Service for Four Includes: Chicken in Parchment  
Service for Eight Includes: A Selected Dish from the Chef

### EPICUREAN

\$4.75 Per Person  
Diced Chicken Soup  
Filet of Chicken with Sliced Button Mushrooms  
Gourmet Vegetables  
Mandarin Pressed Duck Barbecued Pork Fried Rice  
Assorted Chinese Cookies Jasmine or Oolong Tea

\*  
Service for Three Includes: Prawns a la Kan  
Service for Four Includes: Bell Pepper Beef

### KANTONESIAN

\$4.50 Per Person  
Diced Chicken Soup  
Filet of Chicken with Almonds  
Precious Flower Egg  
Pineapple Pork, Sweet and Sour Barbecued Pork Fried Rice  
Assorted Chinese Cookies Jasmine or Oolong Tea

\*  
Service for Three Includes: Prawns a la Kan  
Service for Four Includes: Chicken in Parchment

(NO SUBSTITUTIONS PLEASE!)



WON TON KANTONESIA (Hoong Tao  
Won Ton Tong) — *Won Ton in delicate  
Chicken Broth, garnished with finely  
chopped Ham, Chicken, Scallions* . . . 2.10

YEE FOO WON TON SOUP — *Crispy  
Won Ton in Chicken Broth with Diced  
Bamboo Shoots, Mushrooms, Chicken and  
Garden Peas* . . . . . 1.95

SEA WEED SOUP (Gee Choy Tong) —  
*Plaky imported Sea Weed with chopped  
Water Chestnuts and Egg Flower in a full-  
bodied Soup* . . . . . 1.40

BIRD'S NEST SOUP (Yeen Woh Tong)  
— *Choice Imported Yeen Woh in Rich  
Chicken Broth, garnished with finely chop-  
ped Chinese Ham* . . . . . 2.60

SHARK'S FIN SOUP (Lon Gai Yee  
Chee) — *Selected Golden Cartilage of  
Shark's Fin Blended with rich Chicken  
Broth, (Serves 2 or 3)* . . . . . 4.10

DICED CHICKEN SOUP (Gai Nupp  
Gung) — *A Harmonious Blend of Diced  
Bamboo Shoots, Button Mushrooms and  
Fresh Garden Peas* . . . . . 1.35

MELON CUP SOUP\* (Doong Gwa  
Joong) — *In season only. Diced Chicken,  
Bamboo Shoots, Lotus Nuts, Mushrooms  
and Peas steamed with Chicken Broth in  
Whole Winter Melon for three hours.*  
Medium (Serves 4 or 5) . . . . . 7.45  
Extra Large (Serves 8 to 10) . . . . . 9.60

DICED WINTER MELON KANTO-  
NESIA (Hoong Tao Doong Gwa Tong) —  
*Diced Winter Melon in delicate Chicken  
Broth, garnished with finely Chopped Ham,  
Chicken, Scallions* . . . . . 2.10

ABALONE SOUP (Bow Yee Tong) 1.75



KAN'S VEGETABLE COMBINATION  
(Siew Chow) — *Finely cut Snow Peas,  
Bean Sprouts, Wood Ears and Garden  
Vegetables in-season sautéed with sliced  
tender Beef* . . . . . 2.10

GOURMET VEGETABLES (Gah Ming  
Yeong) — *Sliced Snow Peas, Mushrooms,  
Bamboo Shoots sautéed with Tenderloin of  
Beef and topped with crisp long rice* 2.30

TOMATO BEEF (Fon Ker Ngow Yuke)  
— *Thinly sliced Tenderloin of Beef cooked  
with Tomatoes, Green Pepper and  
Onions* . . . . . 2.10

DICED CHINESE BROCCOLI (Gai Lon  
Soong) — *Finely cut green Chinese Broc-  
coli sautéed with finely chopped Beef or  
pork* . . . . . 2.20

SNOW PEAS (Lon Dow) — *These flat,  
Chinese Peas are also called Pea Pods or  
Sugar Peas. To the Chinese there is but one  
proper way to cook them—quick sauté in  
a very hot "Wok," and served half-cooked  
in order to retain the delicate flavor, crisp-  
ness and food value.*

SNOW PEAS with Barbecued Pork, Beef  
or tender Pork . . . . . 2.50  
SNOW PEAS with Water Chestnuts 2.40  
SNOW PEAS with Chicken . . . . . 2.75  
SNOW PEAS with Prawns . . . . . 2.75  
(All Snow Pea orders contain Celery and  
Onion)

BLACK AND WHITE MUSHROOMS  
WITH BAMBOO SHOOTS (Ho Yow  
Woey Song Goo Jook Soon) — *Sliced Black  
Mushrooms, Button Mushrooms and  
Bamboo Shoots simmered in tangy Oyster  
Sauce* . . . . . 2.50

WATER CHESTNUT TUMBLE (Mai  
Tai Soong) — *Finely chopped Water Chest-  
nuts and Pork Sautéed* . . . . . 2.80

BAMBOO SHOOTS WITH CHICKEN  
(Jook Soon Chow Gai) *Bamboo Shoots  
sautéed with Breast of Chicken and Vege-  
tables* . . . . . 2.60

BAMBOO SHOOTS WITH PRAWNS  
(Jook Soon Ha Kow) — *Prepared same as  
with Chicken* . . . . . 2.60

CHINESE LONG BEANS WITH MEAT  
(Dow Gok Soong) — *In season only. Diced  
Chinese Long Beans sautéed with finely  
chopped Beef or Pork* . . . . .

ASPARAGUS CANTON (Lei Soon  
Ngow Yuke) — *In season only. Sliced  
fresh green Asparagus Tips sautéed with  
tender Beef in Black Bean Sauce* . .

BITTER MELON WITH BEEF (Foo  
Gwa Ngow Yuke) — *In season only. Sliced  
Bitter Melon and Beef Tenderloin Strips  
Sautéed* . . . . .

\*Advance Notice Required

DINNER — No Service Less Than 2.75 Per Person

MENUS MAY BE PURCHASED IN CHECK ROOM

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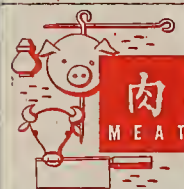




PEAS WITH EGGS (Ching Dow Don)—  
Fresh Garden Peas mixed with whipped  
Eggs and Barbecued Pork in a "Wok" 1.90

PRECIOUS FLOWER EGG (Gwai Fah  
Don)—Sliced Chinese Mushrooms, Onions  
Bamboo Shoots, Snow Peas and Barbecued  
Pork tossed with Eggs . . . . . 2.10

1000 YEAR EGGS\* (Pei Don)—Imported  
black preserved Eggs, sliced thin and  
served with Pickled Scallions. This is a  
cold dish. We advise you not to order Pei  
Don unless you are willing to experiment,  
one's palate must be "educated" to appre-  
ciate this ancient delicacy . . . . . 3.50



SWEET AND SOUR PORK (Goo Low  
Yuke)—Tenderloin of Pork, batter fried  
and sautéed with Pineapple, Green Pepper  
and our special Sweet and Sour Sauce 2.90

BARBECUED SPARERIBS (Siew Pai  
Gwut)—Lean Pork Ribs marinated in our  
special spices and barbecued to a golden  
brown in our Chinese Oven . . . . . 2.50

BARBECUED PORK (Cha Siew)—Slices  
of smoked Tenderloin of Pork served with  
Hot Mustard and Soyo Sauce . . . . . 1.75

GREEN PEPPER BEEF (Cheung Jui  
Ngow)—Thinly sliced tender Beef sautéed  
with Onion and Green Pepper . . . . . 2.75

GINGER BEEF (Sang Geong Ngow  
Yuke)—Sliced tender Beef and Ginger  
Root Sautéed in our Special Gravy . . . . . 2.75

OYSTER SAUCE BEEF (Ho Yow Ngow  
Yuke)—Tender Beef sautéed with im-  
ported Oyster Sauce and Scallions . . . . . 2.75



SO SEE CHICKEN (So See Gai)—  
Shredded Barbecued Chicken, crushed Al-  
monds, sliced Shallots, Chinese Parsley,  
Mustard and fragrant Spices tossed to-  
gether like a Salad . . . . . 3.85

ALMOND CHICKEN (Hung Ngan Gai  
Ding)—Tender Pieces of Boneless  
Chicken sautéed with Crunchy Almonds,  
diced Bamboo Shoots and Garden Vege-  
tables . . . . . 2.70

SESAME CHICKEN (Gee Mah Gai)—  
Sliced Breast of Chicken dipped in Water  
Chestnut Flour, crispeneed in Peanut Oil  
and topped with light sauce containing  
Mushrooms and Sesame Seeds . . . . . 3.50

CHICKEN IN PARCHMENT (Gee Bow  
Gai)—Filet of Chicken marinated in Spice  
Sauce and deep fried while wrapped in  
Parchment . . . . . 3.25

CHICKEN WINGS A LA KAN (Jow Gai  
Yik)—Meaty Chicken Wings dipped in  
Parsley Batter and fried to a Golden  
Brown . . . . . 2.20

WHITE MUSHROOM CHICKEN (Mo  
Goo Gai Pin)—Filet of Chicken sautéed  
with Button Mushrooms, Bamboo Shoots,  
and Vegetables . . . . . 2.85

CASHEW CHICKEN (Yew Dow Gai  
Kow)—Pieces of Boneless Chicken sautéed  
with Snow Peas, Bamboo Shoots, and  
Cashew Nuts . . . . . 3.00

PINEAPPLE CHICKEN (Bo Law Gai  
Kow)—Boneless chunks of chicken sautéed  
with Green Pepper and Pineapple in  
Sweet and Sour Sauce . . . . . 3.00

WALNUT CHICKEN (Hop Tow Gai  
Kow)—Tender pieces of Boneless  
Chicken, Snow Peas, Bamboo Shoots and  
Roasted Walnut Halves . . . . . 3.75



WHOLE PEKING DUCK\* (Kwa Law  
Opp)—Whole Young Duck spiced with  
Condiments, rubbed with Honey and  
Wheat Syrup, and barbecued until Skin  
(which is the delicacy) is Crackling Brown.  
Served with steamed hot 9 layer Buns and  
Condiments.  
For 3 to 5 persons . . . . . 13.50

PRESSED MANDARIN DUCK (Wo  
Siew Opp)—Boned, pressed Duck, sea-  
soned, crispeneed and topped with a thick  
Sweet and Sour Sauce and sprinkled with  
chopped Nuts . . . . . 2.75

BARBECUED SOYO SQUAB (Hoong  
Siew Bok Opp)—Tender, young Squab  
marinated with Wing Nien Soyo and deep  
fried in Peanut Oil . . . . . 3.50

DEEP FRIED SQUAB (Sang Jow Bok  
Opp)—Disjointed Squab dipped in Water  
Chestnut Flour Batter and deep fried in  
Peanut Oil . . . . . 2.60



CURRIED CRAB (Ga Lei Hai)—In Sea-  
son Only. Ocean fresh San Francisco Crab  
en Shell cooked in succulent Curry Sauce  
with Tomatoes, Onions, and Green Pep-  
pers. Served with Steamed Rice . . . . .

TOMATO BEEF CURRY (Fon Ker  
Ngow Yuke Ga Lei) . . . . . 2.20

TOMATO CURRY ROCK COD\* (Ga Lei  
Shek Bon) . . . . . 4.00

CHICKEN CURRY (Ga Lei Gai)  
(Boneless) . . . . . 3.00

GULF PRAWN CURRY  
(Ga Lei Ha Kow) . . . . . 2.85

LOBSTER CURRY  
(Ga Lei Loong Hah) . . . . . 3.85

(All Curry dishes contain Green Peppers  
and Onions.)



CRAB A LA KAN (See Jup Hai)—In  
Season Only. Ocean fresh San Francisco  
Crab en Shell sautéed with Black Bean  
Sauce, Onion and Green Pepper . . . . .

LOBSTER A LA KAN (See Jup Loong  
Hah Kow) Tender Lobster Meat, removed  
from the shell, sautéed with Black Bean  
Sauce, Onion and Green Pepper . . . . . 3.75

PRAWNS A LA KAN (See Jup Hah Kow)  
—Shelled Gulf Prawns Sautéed with Black  
Bean Sauce, Onion and Green Pepper 2.75

ROCK COD AH MING\* (Mun Shek  
Bon)—Rock Cod simmered with Barbe-  
cued Pork, Black Mushrooms, Green On-  
ions, Mandarin Orange Rind, Chinese  
Dates, Water Chestnuts, Bamboo Shoots  
and Herbs (Serves 3 or 4) . . . . . 4.40

LOBSTER KANTON\* (Yeong Loong  
Hah)—In season only. Lobster Meat  
blended with Water Chestnuts, Bamboo  
Shoots, Mushrooms and Pork; stuffed and  
steamed in original shell . . . . . 6.60

PRAWNS EN SHELL (Gon Jeon Ha)—  
Gulf Prawns "dry" fried in shell with  
Herbs . . . . . 2.60

SWEET AND SOUR ROCK COD\*  
(Teen Sin Shek Bon)—Whole Rock Cod  
cooked with Tomatoes, Celery, Onions and  
Bell Peppers in Sweet and Sour Sauce 4.00  
(Serves 3 or 4)

SMOKED OYSTER TUMBLE\* (Ho See  
Soong)—Imported Smoked Oysters, minced  
and sautéed with Bamboo Shoots, Water  
Chestnuts, Vegetables and Meat . . . . . 3.75

ABALONE KANTONESIA (Tun Jin So  
Bow)—Tenderized slices of imported Aba-  
lone over a bed of golden Chinese Ravioli,  
covered with dark Oyster Sauce . . . . . 3.25



GLUTINOUS RICE CHICKEN\* (Naw  
Mai Gai)—Whole boned Chicken sea-  
soned and stuffed with Glutinous Rice and  
Ham, Mushrooms and Chinese Sausages  
(Serves 3 or 4) . . . . . 7.75

DUCK SAI WOH\* (Sai Woh Opp)—  
Whole Boned Duck, braised, then steamed  
with special Condiment Sauce until tender.  
Garnished with Chinese Parsley  
(Serves 4) . . . . . 10.00

SQUAB SAI WOH\* (Sai Woh Bok Opp)  
—Prepared same as Duck (Serves 3) 6.00

BIRD'S NEST SQUAB\* (Yeen Woh Bok  
Opp)—Whole Squab stuffed with choice  
Bird's Nest, steamed and served en Cas-  
serole in rich Broth (Serves 3) . . . . . 6.00

SOYO CHICKEN\* (See Yow Gai)—  
Chicken cooked in special spiced Wing  
Nien Sauce (Serves 4) . . . . . 8.00

CHICKEN A LA KAN\* (Yin Yeong Gai)  
—Boneless squares of tender Chicken and  
alternate slices of Ham topped with light  
Sauce and Chinese Broccoli  
(Serves 4) . . . . . 7.00

SQUAB CONFUCIAN\* (Tung Gee Bok  
Opp)—Tender Squab marinated in Spices  
and Rose Liqueur then steamed and served  
with Special Sauce . . . . . 3.75

SQUAB CHUNG KWONG\* (Chung  
Kwong Bok Opp)—Steamed whole Squab,  
dusted with Herbs, Spices and Water  
Chestnut Flour, then deep fried . . . . . 3.75

GOLD COIN CHICKEN\* (Gum Cheen  
Gai)—Alternate Squares of Ham, Chicken,  
and Pork barbecued together; served en  
Brochette with tiny hot steamed Buns.  
(Serves 3) . . . . . 8.00

\*Advance Notice Required.

Three Days' Advance Notice

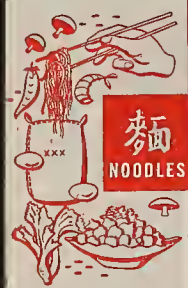




FRIED RICE (Chow Fon)—*With Bar-  
becued Pork, Eggs and Seasonings* . . . . .95  
*With Chicken or Shrimp* . . . . . 1.10

YEONG JO FRIED RICE (Yeong Jo  
Chow Fon)—*Combined with Garden Peas,  
Diced Shrimps, Barbecued Pork, Green  
Onions, Shredded Lettuce* . . . . . 1.75

BEEF RICE en CASSEROLE (Ngow Yuke  
Fon) . . . . . 2.75  
CHICKEN RICE en CASSEROLE (Gai  
Kow Fon) . . . . . 2.80



DUE TO THE TIME INVOLVED IN THE PREPARATION OF CHOW MEIN, WE DO NOT  
SERVE IT EXCEPT DURING THE LUNCHEON PERIOD AND AFTER 10 P.M.

KAN'S CHICKEN PAN FRIED  
NOODLES (Sang Gai See Chow Mein)—  
*Pan Fried Noodles with Chicken, Mush-  
rooms, Bamboo Shoots, Sugar Peas and  
Vegetables* . . . . . 2.95

FRIED WON TON (Jow Won Ton) —  
*Crisp fried Chinese Ravioli served with  
Sweet and Sour Sauce of Tomatoes, Green  
Pepper, Onion and Barbecued Pork* 2.50

PAN FRIED NOODLES (Chow Mein)  
*With Pork* 1.95 *With Chicken* 2.45  
*With Tomato and Beef* . . . . . 2.45  
*With Almond Chicken* . . . . . 2.75  
*With Shrimp* . . . . . 2.75

MUN YEE WON TON (Mun Yee Won  
Ton)—*Won Ton covered with rich Gravy  
topped with sliced Abalone, Chicken Gib-  
lets, Chinese Chard and Prawns* . . . 2.75

GON LOW NOODLES (Gon Low Mein)  
— *Deliciously seasoned, soft Noodles  
mixed with Bean Sprouts, Barbecued Pork  
and Spices* . . . . . 2.50

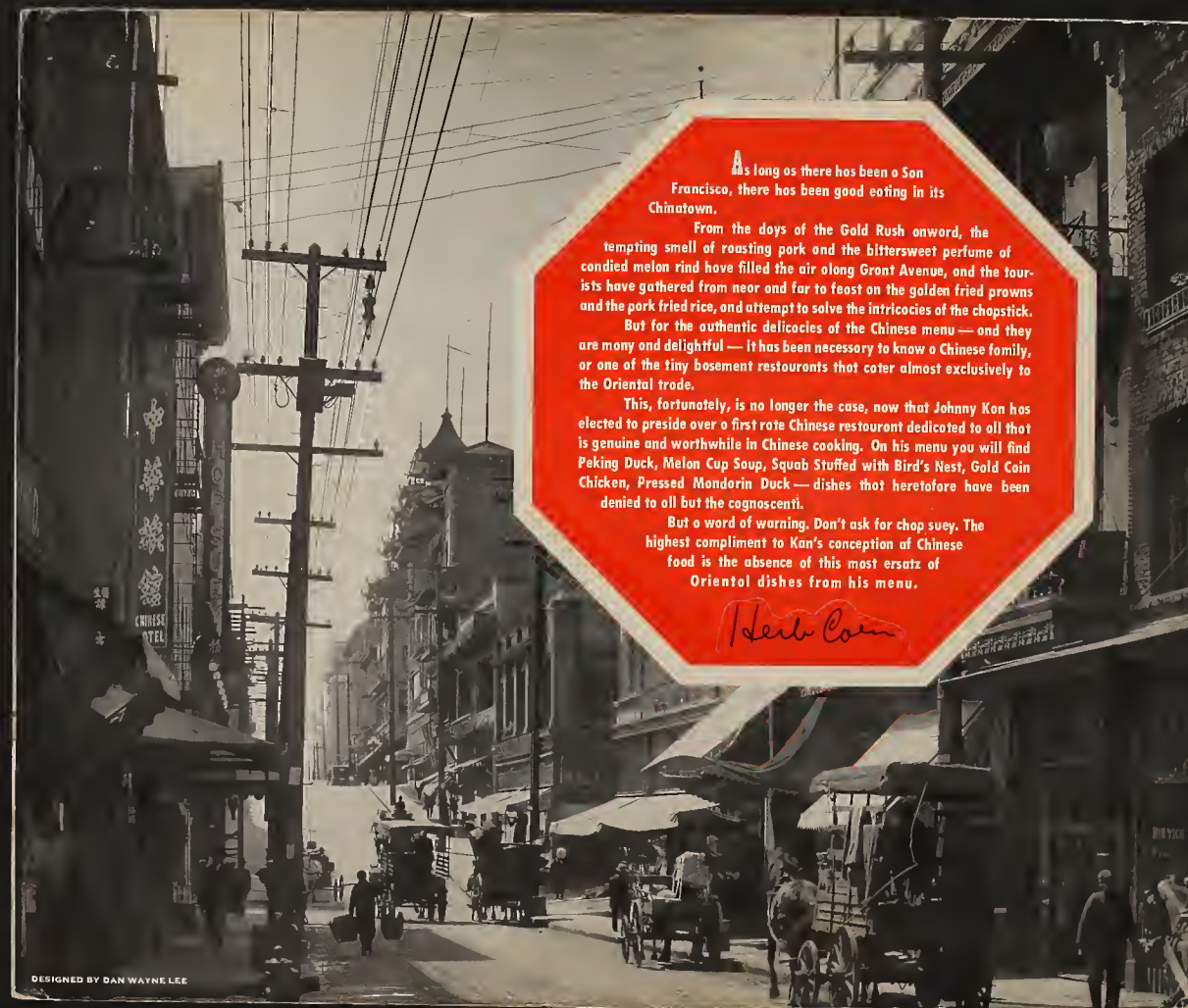
GON LOW WON TON—*Prepared same  
as the Gon Low Noodles* . . . . . 2.50



SESAME COOKIES .50  
CHILLED LICHEES .60  
ALMOND COOKIES .50  
POT OF JASMINE OR OOLONG TEA .35  
FORTUNE COOKIES .50



***Kan's Nine Course Peking Duck Dinner — \$60.00***  
***Serves Eight Persons***  
\$7.50 each additional person. Maximum 12 persons per table.  
(Two Days Advance Notice Required)  
MELON CUP SOUP (Doong Gwa Joong) in Season Only  
"The Piece de Resistance"—PEKING DUCK (Kwa Law Opp) Served with Hot Steamed 9 Layer Buns  
SWEET AND SOUR PINEAPPLE PORK (Goo Lo Yuke) GOURMET VEGETABLES (Gah Ming Yeong)  
CHICKEN IN PARCHMENT (Gee Bow Gai) HOP TO GAI KOW (Walnut Chicken)  
LOBSTER A LA KAN (See Jup Loong Hah Kow)  
YEONG JO FRIED RICE (Yeong Jo Chow Fon)  
DESSERT — ASSORTED CHINESE TEA CAKES CHILLED LICHEES  
OOLONG OR JASMINE TEA



As long as there has been a San Francisco, there has been good eating in its Chinatown.

From the days of the Gold Rush onward, the tempting smell of roasting pork and the bittersweet perfume of candied melon rind have filled the air along Grant Avenue, and the tourists have gathered from near and far to feast on the golden fried prawns and the pork fried rice, and attempt to solve the intricacies of the chopstick.

But for the authentic delicacies of the Chinese menu — and they are many and delightful — it has been necessary to know a Chinese family, or one of the tiny basement restaurants that cater almost exclusively to the Oriental trade.

This, fortunately, is no longer the case, now that Johnny Kan has elected to preside over a first rate Chinese restaurant dedicated to all that is genuine and worthwhile in Chinese cooking. On his menu you will find Peking Duck, Melon Cup Soup, Squab Stuffed with Bird's Nest, Gold Coin Chicken, Pressed Mandarin Duck — dishes that heretofore have been denied to all but the cognoscenti.

But a word of warning. Don't ask for chop suey. The highest compliment to Kan's conception of Chinese food is the absence of this most ersatz of Oriental dishes from his menu.

*Herb Conn*

DESIGNED BY DAN WAYNE LEE